

**ZANUSSI**

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**Instructions for the  
use and care of VCH2004R  
built-in ceramic hob**

**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.**

## **Warnings – Electric hobs**

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

- **This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.**
- **Any installation work must be undertaken by a qualified electrician.**
- **It is dangerous to alter the specifications or modify the product in any way.**
- **This appliance should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.**
- **Unstable or misshapen pans should not be used on the hotplate as unstable pans can cause an accident by tipping or spillage.**
- **Hobs can become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.**
- **If the appliance is fitted with a lid, this is designed to be used as a dust cover when closed, and as a splash-back when open. Do not use for any other purposes.**
- **Always remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.**
- **Always ensure that the control knobs are in the «off» position when not in use.**
- **Before any maintenance or cleaning, always unplug the appliance and allow to cool.**
- **Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.**

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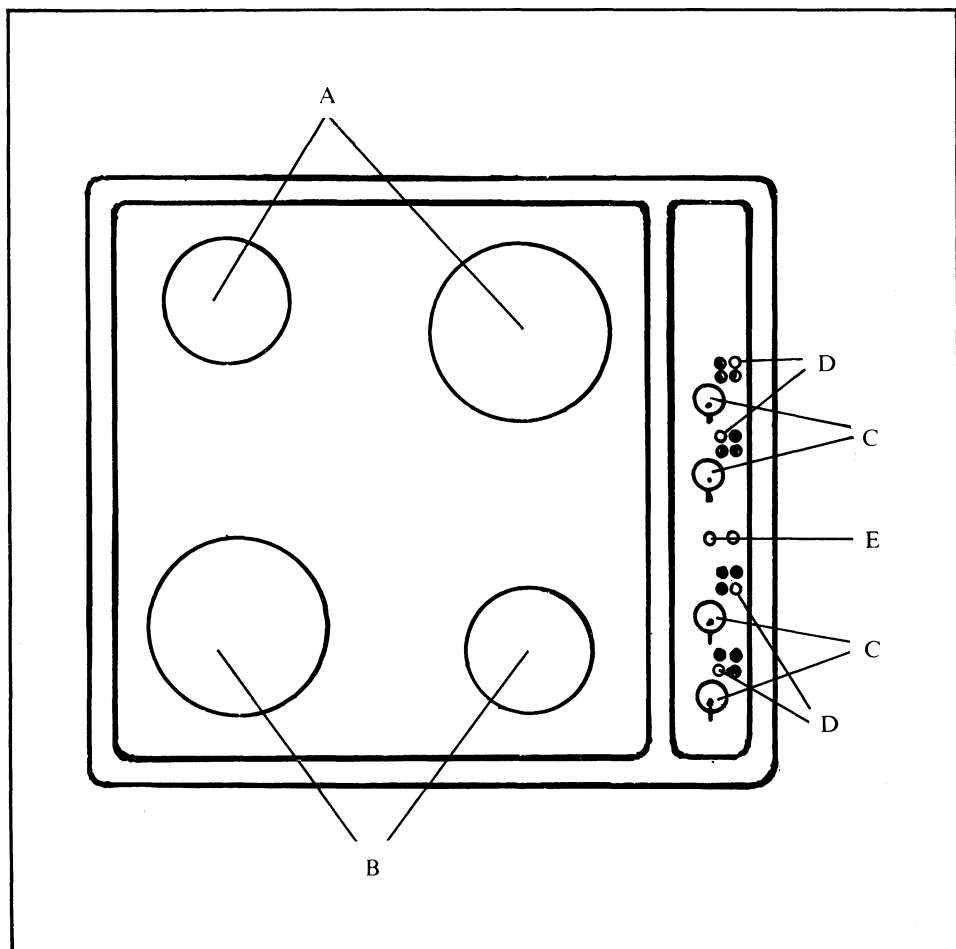
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ZANUSSI LTD DISCLAIM ANY LIABILITY SHOULD THE INSTRUCTIONS IN THIS BOOKLET NOT BE ADHERED TO.

THE INSTRUCTIONS IN THIS BOOKLET ARE FOR THE USER(S) OF THIS APPLIANCE. READ THE COMPLETE BOOKLET BEFORE ATTEMPTING TO USE THE HOB.

THE SEPARATE BOOKLET ENTITLED «INSTRUCTIONS FOR THE INSTALLATION OF VCH2004R BUILT-IN CERAMIC HOB» ARE FOR BY A QUALIFIED INSTALLER ONLY, THE OWNER OF THIS HOB MUST NOT ATTEMPT TO CARRY OUT ANY PROCEDURES CONTAINED IN THE INSTALLATION BOOKLET.

# The hob



## Key

A - Radiant heat zones

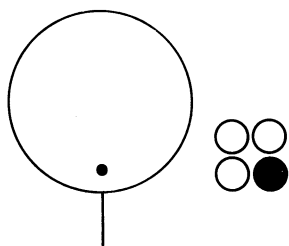
B - Halogen heat zones

C - Control knobs

D - Visual representation of heat zones indicating which zone the adjacent knob controls, also incorporating residual heat indicator


E - Mains on indicator light

This ceramic hob incorporates a control panel located on the right hand side. On the right hand side of each control knob is a visual representation of the four heat zones, indicating which zone the knob controls. The following diagram shows the visual representation next to the control knob which operates the front, right heat zone, and the control knob is in the off position.



To switch on any of the heat zones, turn the appropriate control knob from the off position to the desired heat setting. For ease of use the control knobs can be turned either clockwise or anticlockwise. To turn off any of the zones, ensure that the dot on the top of the control knob is aligned with the line on the surface of the hob.

As soon as any one of the control knobs are turned, the mains on indicator light will come on automatically. This light is located under the blank square, next to

the square illustrated thus - . Similarly, when all the controls are turned to the off position the light will turn off automatically.

The 12 heat settings provide a more accurate and flexible control of heat, each zone is fitted with a thermostat to maintain the temperature of the setting which has been selected.

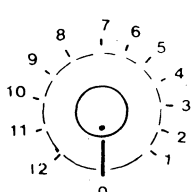
Once the relevant control knob has been turned to the desired setting, and the temperature rises above a safe level to touch, the light underneath the visual representation of the four heat zones will come on automatically, this light known as a residual heat indicator, will remain on after the zone is switched off to tell you that heat zone is still hot. This light will turn off automatically once the residual heat has been dissipated and the hob surface has returned to a safe temperature i.e. - just warm.

The two zones at the rear of the hob are standard ceramic and consist of a continuous spiral element. The two front zones are Halogen and consist of two halogen tubes across the zone area and a single spiral element around the circumference of the zone.

The main feature of the Halogen zones is that immediately after turning on the control knob the lamps glow red and start emitting intense heat, in the same way as by a gas burner. The higher the heat setting selected, the more intense the heat emitted by the lamps. There is no waiting time for the zone to heat up when using the Halogen zones, therefore we suggest you put the cooking pan with its contents onto the zone before the control knob is turned on.

The glass ceramic hob top is resistant to thermal shock, and scratching caused by sliding saucepans across it, however it is still necessary to care for the hob in the correct way to maintain its good looks.

The following chart is meant only as a guide to give an indication of the temperature settings. Obviously, with a little practice you will quickly establish your preferred settings for different types of food.

OPERATION	TEMPERATURE SETTINGS		COOKING GUIDE
	Very gentle	1- 2	Simmering - casseroles, melting butter and chocolate
	Gentle	3- 4	Sauces, milk puddings
	Slow	5- 6	Stewing fruit, boiling milk
	Medium	7- 8	Boiling vegetables, soups, stew
	High	9-10	Frying - fish and pancakes
	Fast	11-12	Sealing meat, frying steaks, escalopes

# Saucepans for use on a ceramic hob

Saucepans suitable for use on ceramic hobs should have several characteristics to ensure maximum efficiency and good cooking performance.

1. They should be fairly heavy duty. **NEVER** use pans with a thin or distorted base as they can cause the heat zone to overheat in particular, do not use lightweight aluminum or enamelled iron pans. **NEVER** attempt to cook or reheat goods in aluminum containers on the hob.
2. They should fit the heat zone exactly or be slightly larger, **NEVER** smaller, and positioned centrally over the heat zone.
3. They should be completely flat

ground bases for good contact with the heat zone. This can be tested by placing a steel rule across the base of the pan, there should be no gap between the two surfaces.

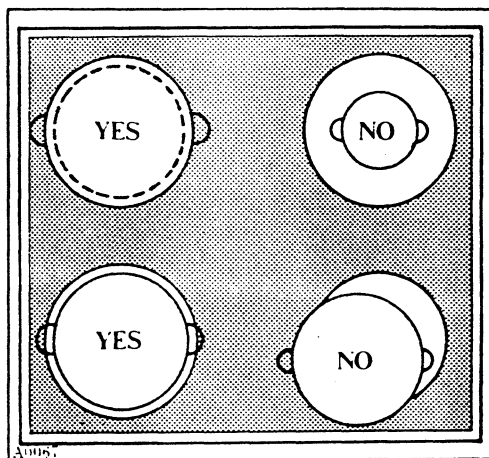
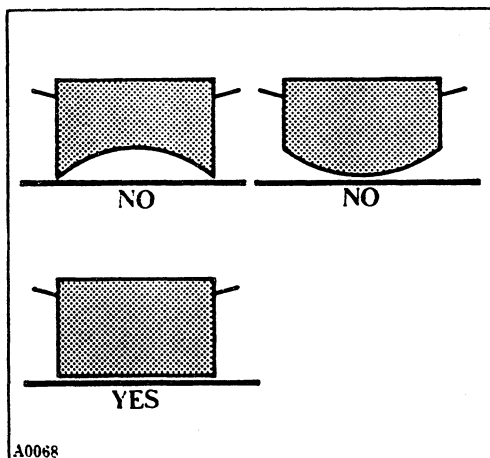
These characteristics are particularly important when using pans for high temperature frying and for pressure cooking.

Old saucepans may not be suitable for use on ceramic hobs because they do not meet the requirement set out above.

## Warning

A CONCENTRATED IMPACT SUCH AS A SAUCEPAN FALLING ONTO ITS CORNER EDGE COULD DAMAGE THE GLASS.

IN THE EVENT OF THE GLASS CRACKING, UNDER NO CIRCUMSTANCES MUST THE HOB BE USED. CALL YOUR LOCAL SERVICE AGENT IMMEDIATELY.



# Cleaning your ceramic hob

The hob area must be cleaned thoroughly before using it for the first time, and at regular intervals afterwards, preferably after each use.

## Warning

**DO NOT ATTEMPT TO CLEAN THE HOB WHILST ANY OF THE FOUR RESIDUAL HEAT INDICATOR LIGHTS ARE STILL ON, YOU MAY BURN YOURSELF.**

Keep a cloth specifically for cleaning your ceramic hob, this is because if you use a normal dishcloth, it may leave a film of soil-laden detergent water on the heating area which will turn brown the next time the area is heated and may be difficult to remove.

The hob should be cleaned whilst cold, or still slightly warm. Any spillages are generally easier to clean off whilst still slightly warm, and must be cleaned from the heating zones before using the areas to cook.

To clean, apply a dab of a proprietary ceramic hob cleaning agent (available from most

hardware stores and supermarkets) onto each zone with a dampened cloth or paper towel. Wipe off this application with another clean, damp cloth or paper towel and then wipe dry. Detergent residues must be completely removed with a damp cloth, even is the instructions for use suggest otherwise. To remove stubborn soiling a glass scraper can be used, but care must be taken not to etch the glass. It may be better to complete several cleanings before resorting to a glass scraper, except in those instances mentioned below.

## Warning

To keep your ceramic hob looking as good as new, please note the following points:

1. Keep away from the hot hob surface anything that may melt, such as plastics and aluminium foil, as these will permanently pit the surface.
2. Sugar, syrup and foods with a high starch content will also permanently pit the surface of the hob if left to burn on. Therefore these substances must be removed immediately taking all possible precautions not to burn yourself. The actual function of the hob is in no way affected by the pitting.



3. If anything has inadvertently melted onto the surface of the hob, it must be removed immediately whilst the hob is still hot, taking all possible precautions not to burn yourself. A glass scraper may be used, again taking care not to etch the surface.
4. **NEVER** mix different cleaning products as chemical mixtures may interact aggressively.
5. **NEVER** use abrasive scourers, abrasive or corrosive cleaners, oven cleaners or sprays, stain removers, rust removers or powders.

## Cleaning the control panel

The control panel surface should be cared for and cleaned in the same way as the hob surface. The control knobs should be cleaned with a damp cloth which has been soaked in warmsoapy water. Do not allow excessive amounts of water to accumulate around this area. For ease and convenience, the control knobs pull off and push back on, make sure they are in the off position before removing them so that it is easy to refit them to the correct position after cleaning.

## Do's and don'ts for the user of this appliance

1. **DO** read this booklet thoroughly before using this appliance.
2. **DO NOT** attempt to remove the plug from this appliance in order to connect to a cooker box. Electrical connection in this instance must be carried out by qualified personnel in accordance with existing rules and regulations. Zanussi Ltd disclaim any liability should this safety instruction not be complied with.
3. **DO NOT** attempt to undertake maintenance of any kind other than those jobs for which instructions are given in this booklet. Telephone your local Zanussi Service Centre if you suspect a fault.
4. **DO** remember to check the section at the back of this booklet (What happens if something goes wrong) before requesting an engineer to visit, this may save you a lot of time and money).

# What happens if something goes wrong

If the hob won't work check that:

1. The electricity supply switch to the hob is turned on.
2. The mains electricity supply is turned on.
3. There has not been a power cut.
4. The fuse in the plug is intact, if it is not, replace the fuse with an ASTA approved BS1362 13 amp fuse.
5. The wall socket is working, check this by plugging in another appliance you know to be working.

If after all these checks the hob still does not work, it will be necessary to contact your local Zanussi Network Service Centre (see Yellow Pages).

In the event of any of the lights underneath the ceramic glass not working it will also be necessary to contact the Service Agents.

It helps to jot down the name and address of your local Zanussi Network Service Centre in the space below for easy reference.

NAME: .....

ADDRESS: .....

.....

.....

TELEPHONE

NUMBER: .....

# **ZANUSSI**

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**Instructions for the  
installation of the VCH2004R -  
built in ceramic hob**

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ZANUSSI LTD DISCLAIM ANY RESPONSIBILITY SHOULD THESE INSTRUCTIONS NOT BE CARRIED OUT. READ ALL THE INSTRUCTIONS IN THIS BOOK BEFORE ATTEMPTING INSTALLATION AND CONNECTION.

THE INSTRUCTIONS IN THIS BOOK MUST BE CARRIED OUT BY QUALIFIED PERSONNEL ONLY, IN ACCORDANCE WITH EXISTING RULES AND REGULATIONS.

# Technical Data

Overall Dimensions  
(millimeters)

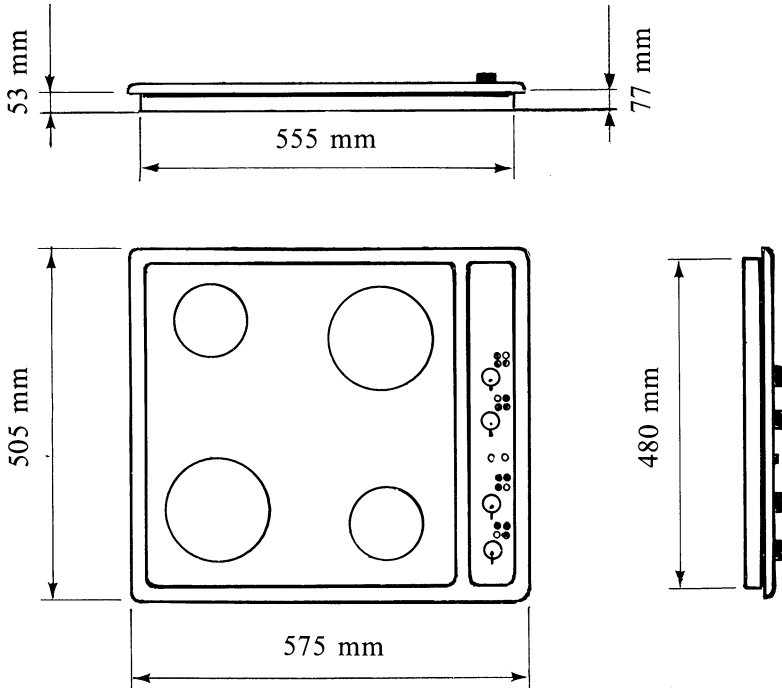
Width 575mm  
Depth 505mm  
Height 77mm (including  
control knobs)

Recess cut out Dimensions  
(millimeters)

Width 560mm  
Depth 490mm  
145mm diameter rating 1.2Kw  
180mm diameter rating 1.8Kw  
145mm diameter rating 1.2Kw  
180mm diameter rating 1.8Kw  
6.0Kw

Rear Left Radiant Heat Zone  
Rear Right Radiant Heat Zone  
Front Right Halogen Heat Zone  
Front Left Halogen Heat Zone  
Total Heat Zone Rating  
4 x Residual Heat Indicator Lights  
1 x Mains on Indicator Light  
Supply Voltage  
Supply Frequency

220 - 240 Volts  
50 Hertz



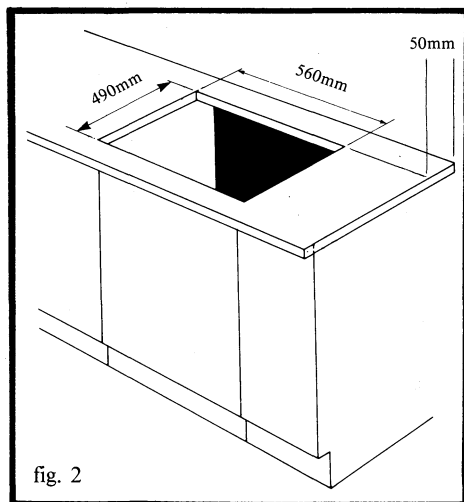
# Installation

The Zanussi Ltd built-in ceramic hob, model number VCH2004R (Brown or White) may be installed into any kitchen worktop with a depth of 600 millimeters or more. The kitchen worktop must be constructed of a material resistant to a temperature of 100° C.

The necessary cut out size for the hob is detailed in the 'Technical Data' section. The hob must be positioned 50 millimeters or more away from vertical surfaces or walls. The distance between the underside of the hob and the nearest surface below must be at least 90 millimeters. If a false shelf is fitted under the hob, it must be removable to permit installation and servicing.

Failure to comply with the above instructions may result in restricted air circulation and discolouration of adjacent surfaces.

Cut the recess for the hob in the kitchen worktop, using the dimensions given in the 'Technical Data' section, and applying the rules above, to ensure sufficient air circulation and prevent discolouration of adjacent surfaces.



## Electrical Connection

Switch off the electricity supply at the mains.

Place the hob face down on a flat surface next to the recess cut out in the worktop.

Remove the cover plates on the base of the hob to access the terminal block. Ensure that the cable length is sufficient not to cause stress at either end of the connection, and for easier removal from the worktop for servicing purposes.

The hob is designed to be connected to 240V (50Hz) electricity supply, and has an easily accessible terminal block (fig. 3) which is marked as follows:

Letter L - Live terminal  
Letter N - Neutral terminal  
⏏ - Earth terminal

## **This appliance must be earthed**

The cable used to connect the hob to the electrical supply should have a minimum cross section of 6.0mm.

A double pole cooker control unit with a suitable electrical rating should be used to control the electrical supply to the hob. This control unit must be easily accessible to the user on completion of the installation.

This switch must not break the yellow and green earth cable at any point.

In order to connect the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

## **Important**

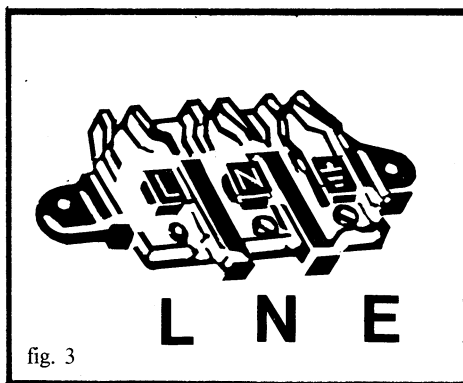
After installation and connection, the electrical supply cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected check that the main fuse and the domestic installation can support the load, and that the power supply is properly earthed.

Do not attempt to turn on the power supply to the hob before it is properly installed.

**THE MANUFACTURERS  
DISCLAIM ANY LIABILITY  
SHOULD THESE SAFETY  
INSTRUCTIONS NOT BE  
CARRIED OUT.**

This appliance meet the requirements laid down in EEC Directive No. 82/499 dated 7/6/82 relating the supression of radio an TV interference.



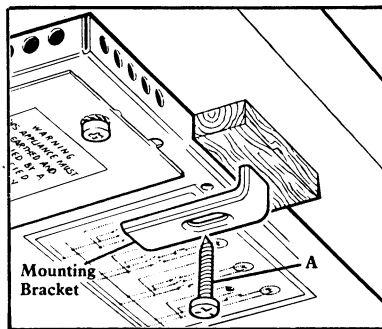
# Fitting the hob

Insert the hob into the recess cut out making sure that the control panel is on the right hand side. Once the hob is in position press firmly around the edges of the hob to compress the foam (located on the underside edges of the hob) onto the kitchen worktop to create a seal.

Clamping brackets are located on the underside of the hob, one in each corner. To secure the hob align the clamp across the base of the hob and underside edge of the kitchen worktop. Do this by sliding the bracket backwards and forwards around the fixing screws. Tighten the clamps into position by means of the fixing screws, through the clamp and into the base of the hob.

However if the setting provided by the clamping brackets is not correct then the kitchen worktop should be fitted with a suitable filler piece where the worktop is not deep enough to facilitate fitting the clamp.

Conversely, if the kitchen worktop is deeper than the body of the hob, the worktop must be cut away around the area where the fixing clamps will be located, rather than attempting to modify the clamp.



## Warning

**DO NOT OVERTIGHTEN THE CLAMPING BRACKETS, THEY MERELY ACT AS A STABILIZER AS THE WEIGHT OF THE HOB IS SUPPORTED BY THE WORKTOP. OVERTIGHTENING MAY RESULT IN DISTORTION OF THE HOB BASE.**

Having completed the installation, turn the electricity supply back on at the mains, and also the switch supply to the hob.











## **ZANUSSI STANDARD GUARANTEE CONDITIONS**

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the guarantee card.

We, Zanussi Limited, undertake that if, within twelve months (24 months for TV sets) of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.

- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

- The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre (or the Zanussi Authorised TV Service Dealer).

Any appliance or defective part replaced shall become our property.

### **Exclusions**

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

- Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

- Television receivers - routine adjustment, or poor reception resulting from a source outside of the receiver.



## **ZANUSSI 5 YEAR COVER CONDITIONS**

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

### **Notes**

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 year cover.

2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.

4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.

5. Covers issued are not refundable or transferable.

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The appliance of science